

Grant Grove Restaurant

LUNCH AND DINNER MENU

Grazing

CHICKEN WINGS 9.95
Classic Buffalo Sauce, Celery Sticks, Ranch

CALIFORNIA FLATBREAD 9.95
Roma Tomato, Artichoke, Feta, Pesto Sauce

QUESADILLA 8.75
Crispy Tortilla, Bell Pepper, Red Onion, Avocado, Sour Cream, Pico De Gallo
ADD CHICKEN 4.00

Smaller Portions

CHOICE OF CHIPS OR FRESH FRUIT CUP
MARY'S TURKEY POT PIE 8.00

GRASS-FED ALL BEEF CHILI DOG 7.50

MAC & CHEESE 7.50
Cheddar, Bacon, Asiago, Panko Crust

CHEESEBURGER 6.00
1/4 Lb Grass Fed Patty on Max's Bakery Bun

Beverages

FAIR TRADE COFFEE 2.00
Includes refills

SODA 2.50
Includes refills

ICED TEA 2.50
Includes refills

NUMI ORGANIC TEA 2.00

FRESH ORANGE JUICE 3.75

JUICE 2.50
MILK, ALMOND MILK, SOY MILK 2.50

Soups and Salads

ADD CHICKEN TO YOUR SALAD \$4.00

CHEF'S RECIPE CHILI CUP: 5.00 BOWL: 7.25
Lean Pork, Grassfed Beef, Black Beans, Sour Cream, Cheese, & Corn Muffin

VEGETARIAN SOUP CUP: 4.50 BOWL: 6.50
Chef's Daily Creation

ORGANIC FIELD GREENS SMALL: 5.95 LARGE: 9.95
Citrus Vinaigrette, Seasonal Organic Vegetables, Sunflower Seeds

WINTER GREEN SALAD SMALL: 5.95 LARGE: 10.95
Organic Greens, Roasted Beets, Shafts Local Bleu Cheese, Candied Walnuts, Fig Balsamic Vinaigrette

CAESAR SALAD SMALL: 6.95 LARGE: 9.95

GOURMET GRILLED CHEESE COMBO 10.00
Artisan Multigrain Bread, Swiss, Cheddar & Provolone & your choice of vegetarian soup or house chili

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Burgers & More

INCLUDES CHOICE OF KETTLE CHIPS, FRUIT SALAD, PASTA SALAD, CHILI OR SOUP

GRANT GROVE BACON CHEESEBURGER 13.75

1/2 lb Local Grass Fed Beef, Lettuce, Tomato, Onion, House Made Pickle Chips, Garlic Aioli, Bacon, Cheddar Cheese on Max's Bakery Bun

VEGETARIAN BURRITO 9.50

Black Beans, Seasonal Veggies, Cheddar/Jack Cheese, Salsa Verde, Sour Cream, Avocado, House Salsa

VEGETARIAN FIVE CHEESE LASAGNA 10.95

Pasta layered with Roasted Vegetables, Spinach, Béchamel Sauce, Ricotta, Mozzarella, Asiago, Provolone, Parmesan. House Marinara Sauce.

ADD CHICKEN

4.00

SIERRA CLUB 13.95

The Classic Triple Decker, BLT plus Turkey, Ham, Swiss on Toasted Country Bread, Cranberry/Horseradish Mayo

Desserts

WARM FRUIT COBBLER 4.95

Ice Cream

FLOURLESS CHOCOLATE TORT 6.95

Fresh Berries, Whipped Cream

CHERRY- APPLE BREAD PUDDING 5.95

Walnut Caramel Sauce

DOUBLE SCOOP ICE CREAM 4.00

Dinner Entrées

SERVED FROM 5PM TO CLOSING. ENTREES INCLUDE SOUP OR SALAD, LOCAL FARMER'S MARKET VEGETABLES, SOURDOUGH BREAD, BUTTER

PISTACHIO CRUSTED RUBY TROUT 21.00

Warm Quinoa Salad, Miso Butter Sauce

VEGETARIAN GNOCCHI 17.00

Potato Dumplings, Mushrooms, Roasted Squash, Rainbow Chard, Sage Butter, Toasted Sunflower Seeds

GRASS-FED BEEF MEATLOAF 22.00

House Recipe featuring Local Grass-Fed Beef, Truffle Mashed Gold Potatoes, Cabernet-Onion Gravy.

RIBEYE STEAK* 30.00

12 Oz Cut Harris Ranch, Truffle Mashed Gold Potatoes, Compound Butter

PORK SCHNITZEL 21.00

Breaded Pork Cutlets, Creamy Risotto, Butternut Squash Coulis

MARY'S CHICKEN 20.00

Organic Free Range Breast, Creamy Risotto, Lemon Caper Cream

FOUR CHEESE PIZZA 12" 13.75

Pepperoni, Sausage, Ham, Bacon

Tomato, Olives, Bell Pepper, Mushrooms, 1.50

Onion, Pineapple, Artichoke Hearts, Jalapenos 1.00

SIERRA VEGGIE COMBO

Marinara, Four Cheese Blend, Mushrooms, Olives, Roasted Garlic, Artichokes 15.75

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Wine

| | GLASS | BOTTLE |
|-------------------------------|-------|--------|
| WHITE WINE | | |
| GLORIA FERRER BLANC DE NOIR | | 24 |
| SCHAFFENBERGER BRUT | | 60 |
| CHATEAU ST. MICHELLE RIESLING | 7 | 24 |
| CLOS DU BOIS SAUVIGNON BLANC | 8 | 26 |
| MACMURRAY PINOT GRIS | 9 | 30 |
| TOASTED HEAD CHARDONNAY | 9 | 30 |
| WILLIAM HILL CHARDONNAY | | 32 |

| | GLASS | BOTTLE |
|------------------------------------|-------|--------|
| RED WINE | | |
| WILLIAM HILL CABERNET SAUVIGNON | 10 | 34 |
| ROBERT MONDAVI CABERNET SAUVIGNON | 8 | 26 |
| FRANCISCAN NAPA CABERNET SAUVIGNON | | 50 |
| WILD HORSE MERLOT | 9 | 32 |
| RAVENSWOOD ZINFANDEL | 11 | 36 |
| CLOS DU BOIS PINOT NOIR | | 36 |
| GREG NORMAN PINOT NOIR | 12 | 38 |



Long before green was fashionable, Delaware North set about the task of establishing an environmental management system to help protect the parks in its care. That was the beginning of GreenPath®, the first environmental management system of a U.S. hospitality company to be registered to the standards put forth by the International Organization for Standardization.

Now in place companywide, GreenPath has made a remarkable difference. It has helped us divert thousands of tons from the solid waste stream, save millions of gallons of water, reduce energy consumption and devise new and better ways of doing things. We are leading the way in environmental management for a hospitality company.

Beer

| | PINT | SCHOONER |
|--|------|----------|
| CRAFT DRAFT BEERS | 6.50 | 8.50 |
| SAM ADAMS BOSTON LAGER | | |
| SIERRA NEVADA PALE ALE | | |
| TIOGA SEQUOIA GENERAL SHERMAN INDIA PALE ALE | | |

SEASONAL DRAFT SELECTION

CRAFT IMPORT BOTTLED BEERS 5.50

- STELLA ARTOIS
- TIOGA SEQUOIA FIREFALL RED ALE
- TIOGA SEQUOIA 99 WHEAT ALE
- BLUE MOON

CORONA

CORONA LIGHT

DOMESTIC BOTTLED BEERS 5.50

MICHELOB ULTRA

COORS LIGHT

BUDWEISER

BUD LIGHT

EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THE COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.

